## **REMARKS**

This application is presently the subject of a petition to revive for unintentional abandonment. Reconsideration of the application is respectfully requested in view of the following remarks.

The Office points to Rauwendaal as disclosing a single screw extruder comprising an extruding screw, a barrel characterized by 3 to 4 thread starts, and a pitch angle which overlaps the claimed range. The Office admits that Rauwendaal does not disclose a cooling circuit comprising ammonia. The Office, however, points to the teaching in Rauwendaal that "mixing should be done at as low a temperature as possible." The Office also points to the fact that Rauwendaal mentions foods.

The Office points to no reason why one of ordinary skill would expect Rauwendaal to be suitable for extrusion of frozen confections. As discussed earlier, Rauwendaal is directed primarily to extrusion of melted polymers. The Office points to no teaching by Rauwendaal that the foods contemplated include frozen confections or that it would be appropriate to use a cooling medium such as ammonia. The Office makes much of Rauwendaal's mention that dispersive mixing should be done at as low a temperature as possible, but this is in the context of polymer melts. It is difficult to see how Rauwendaal's teaching of foods in an invention which focuses on melted polymers would lead one of ordinary skill to use ammonia as a cooling agent. The Office likewise points to no teaching by Rauwendaal suggesting that his fruit slurries would be frozen.

While Fels et al. disclose a device for deep freezing, and fruit foams are among the possible products, it is not apparent why one of ordinary skill would, taking Fels et al. and Rauwendaal together conclude that the Rauwendaal extruder is suitable for Fels et al. frozen products.

In view of the foregoing, it is respectfully requested that the application be allowed.

Respectfully submitted,

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